

# Photos to Learn From



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Does anyone  
have a larger  
brush I can  
use for these  
bits of  
parsley?

# Aspic Cleaning Kit



# Set up Mis-En-Place





# Photos to Learn From







# Photos to Learn From

Browning Potato from  
Exposure to Oxygen

Platter Chemise of Aspic







# Photos to Learn From



Wear of  
Watch  
costs you  
points



# Photos to Learn From

## Available Financing



# Sea Theme





# Pastry Centerpiece in Pastillage



# Seafood Melange





# Good Platter Layout





# Under-financed



# Off-center plating





# Ft Bragg Pastry - 2001





# Professional Appearance



# Cleanliness is a must!







# Three entrees from same ingredients



Silver



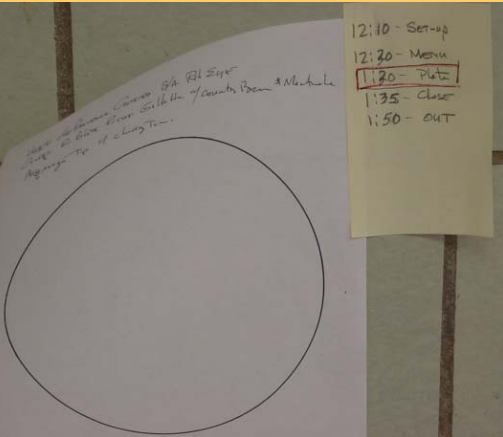
Bronze



Gold



# Organization - building flavors



# Total utilization of food products





# Proper cooking techniques



**Waste and usable  
food stored  
together cost you  
points**





# Organization and Professionalism



# Excellence in Food Preparation



Building flavors and maximizing use of food product



*Army Center of Excellence, Subsistence*

# Excellence begins with quality ingredients



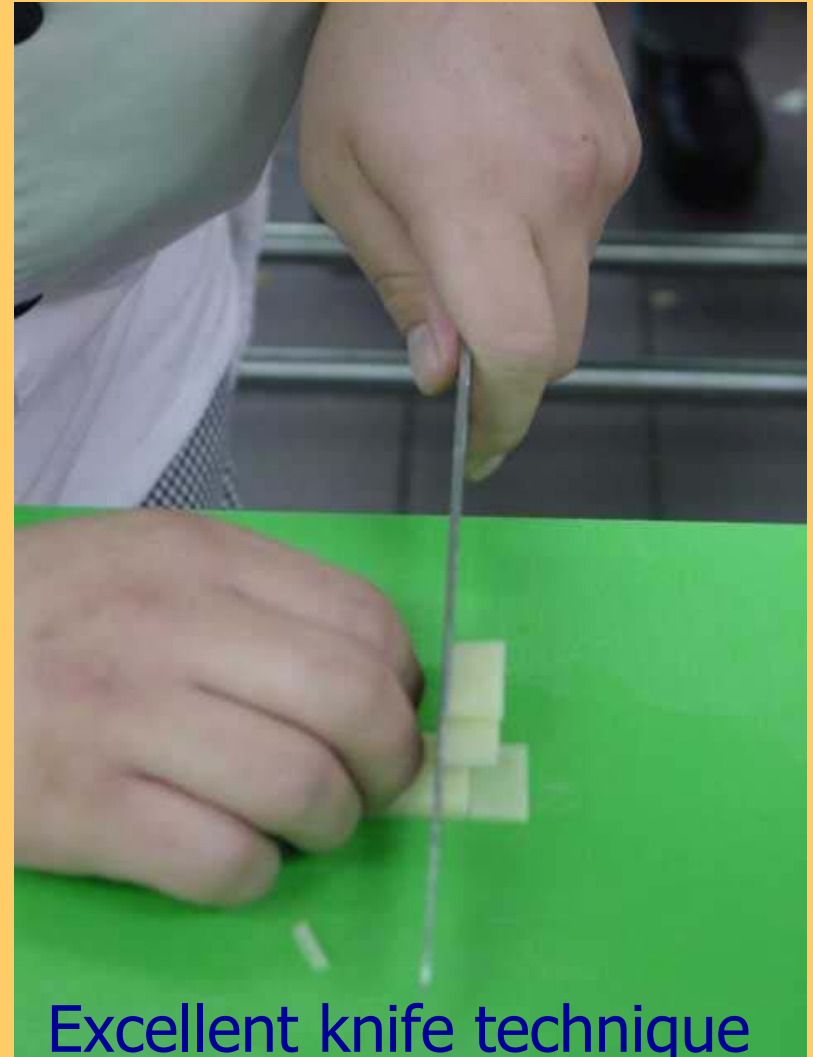




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Don't wear watches during food preparation.



Excellent knife technique



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Maximize use of ingredients



Build Flavors

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# Photos to Learn From



Organization





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Extracting maximum flavor  
from food product



Improperly cooked  
pork cost you points





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Messy and unorganized table



Good technique and sanitation





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Don't garnish cooked food  
with raw vegetables



Knife grip and  
claw method



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Superior organization and product care



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Concasse Tomatoes



Turned Vegetables







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Good organization



Wrong knife  
is used here